Chartron et Trébuchet

Puligny-Montrachet

2019

History

Situated in the heart of the Bourgogne Golden Triangle (Puligny-Montrachet, Chassagne-Montrachet and Meursault), Chartron et Trébuchet is now recognised for the very high quality of its white wines, which include five Grand Crus, and is held in high regard by connoisseurs as the creator of the greatest Puligny-Montrachets, symbolic of the company.

Grape variety

Chardonnay

Origin

South of the Côte de Beaune, the vineyards surroundthe village of Puligny-Montrachet. Along with Chassagne-Montrachet it shares the undisputed prince of all dry white wines: Grand Cru Montrachet (pronounced "Monrachet").

Vinification

Traditional vinification: The grapes are pressed immediately upon arrival at the winery in pneumatic presses. Settling, cold storing for 48h. Fermentation in
barrels at low temperature, 16/20° to preserve aromas. Ageing continues in barrels on total lies between 8 to 16 months with regular stirring to gain depth and complexity. 30% of new barrels.

Soil

The vineyards lie on an excellent limestone and marl soil.

Colour

Golden yellow in colour with green hues.

Nose

This high quality wine with green apple, candied lemon, tea and toasted bread flavours offers a precise, mineral and sharp palate.

Palate

The acidity is remarkable and the finish is punchy and lively. A very nice expression of the famous terroir of Puligny!

Recommandations

Excellente with "foie gras", lobster, crawfish, and grilled or fried sea-fish.

Serving
12-14°C

Cellar potential
Drink within 4 years.